

Coconut cake

Cake:

2 eggs
2 dl sugar
3 dl flour (I use self rising flour to get it extra fluffy)
2 teaspoons baking powder
1.5 dl cold water

Stir eggs and sugar, add baking powder, flour, and water. Bake at 350 until done. I test the cake with a toothpick - if it comes out dry, the cake is done.



Frosting:

2 tablespoons melted butter
1 egg
1 dl sugar
1.5 dl coconut flakes
1 teaspoon vanilla extract (less if you're using the super concentrated stuff)

Stir the ingredients together, and spread over the cake while it's still warm. If it cools too much, it's really difficult to put the frosting on.

American coconut flakes are a bit different from the Swedish ones, so your cake will look a little different from the image. That's okay - both taste about the same. =)

A note on measurements

Since I'm Swedish, all my measurements are metric. I have tried re-calculating my recipes to US measures, but they end up really funky. I mean, who knows how much 6/9 of a cup is...

A dl is a deciliter, by the way, and that's 0.42 cups, so a little less than half a cup.

Luckily, many measuring cups are marked with both metric and US.

Good to know: a Swedish tablespoon or teaspoon is not the same size as an American tablespoon or teaspoon. I grab an actual spoon for those measurements.

The recipe is sized for a baking pan with high edges, approximately 13x9 inches.
I put parchment paper in the pan when I bake - it makes it easier to get the cake out.